

SWO detailers practice "Full-Contact" detailing

By Lt. j.g. Eric Peterson
Penny Press Staff

In a continuing effort to retain quality officers in the Navy, the Surface Warfare Officer (SWO) detailing shop at Navy Personnel Command (NPC) in Millington, Tenn., has adopted a new engagement strategy called, "Full Contact Detailing."

The SWO detailers and placement officers are traveling to ships and major shore commands to meet SWOs face-to-face to help increase awareness of detailing issues and career opportunities.

With the goal of allowing officers

in fleet concentration areas to meet face-to-face with their respective detailers once a year, recent trips have included stops at both East and West Coast commands. Spouses are also invited and separate briefs are conducted for spouses to help increase their awareness of detailing issues and career opportunities.

As a tenet of "Full Contact Detailing," the SWO detailers are also carrying out a resignation letter withdrawal effort, which provides a forum for commanding officers and detailers to exhaust every possible option to retain officers who

have approved resignation letters. For CY00, detailers convinced 91 out of 248 officers to withdraw their letters of resignation - a 400 percent increase.

"Surface Warfare really does offer some of the best and most expansive array of opportunities in the Navy, but many junior officers just don't know the great options that await them," said Lt. Cmdr. Brad Cooper, SWO junior officer shore coordinator at NPC. For more information on SWO Detailing, please visit the PERS-41 web site at <http://www.bupers.navy.mil/pers41>.

Chefs: Australian chefs serve up fancy dishes on board

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captain and crew.

"I didn't know what to expect when I first came aboard," said Viskovich. "But I've had a look around, through the galleys and such, and it's been a real eye-opener."

"I think feeding 5,000 people, three or four times a day, is a little out of my league," Viskovich continued. "But I've been eating the food here, so it can't be too bad, and it's definitely different. There are a lot of pre-prepared foods being served, which I can understand due to quantity and storage purposes, but the quality and the flavor are there, and that's good."

In regard to the preparation and presentation of the food served on board Abe, Viskovich said, "The only thing I would work with to make it just a bit better would be a little more garnish, some finishing touches and so on. Otherwise, it works nicely."

While preparing kangaroo entrees and a crocodile main course for the CO's dinner, Paul Clarke, executive chef, Rendezvous Observation City Hotel, said, "I just couldn't imagine producing 20,000 meals a day. The galleys here aren't too different than what we use in the hotel, but the personnel do work a lot more hours than I would ever get used to. It's just mind-blowing to think about."

MS3 Nicole Warfield, Captain's Galley, was present for the making of the special dinner. She said, "It was a great experience. He (Paul Clarke) taught me how to cook different things, like emu, kangaroo and crocodile. I really learned a lot."

"He gave me a lot of suggestions to make things up here a little better, and it was really interesting," Warfield continued. "Hopefully we'll get to do it again, and have more people like that come on board."

Speaking about the feast served to the CO and senior officers, Cmdr. Ed Burdick, administration officer, said, "It was delicious! At first I was a little hesitant, like anyone might be when you say, 'we're having crocodile for dinner.' But it

really was wonderful."

"The presentation was absolutely beautiful, and I really enjoyed myself," said Burdick. "It's not a meal you go out and have every day either, but the next time someone offers me crocodile for dinner, I'm not going to shy away."

When it came to the ship itself, Clarke said, "As a civilian, you can never really imagine what it's like to be out here, and I never once imagined I would be out here as well."

"This place is a small city. You've got everything here, like stores and gyms and so on," said Clarke. "It's truly amazing, and everyone walks around knowing what they have to do."

"I never even thought of joining the army, let alone the navy," said Clarke. "This has truly been an amazing experience for me. I'm very thankful and awed to be out here."

The chefs, who walked on in Perth, departed when the ship arrived in Hobart, Jan. 20.

Spotlight Sailor

Hometown: Denver, Penn.

Reason for joining Navy:

"To try to get my second degree in culinary arts."

Time on board: 1 yr. 5 mo.

Enjoys most about job:

"I get to be creative."

Hobbies: "Cooking is my only hobby."

Looking forward to: "Going home and seeing my mom."

Outlook: "Happiness is what you make it."



MS3 Nicole Warfield
ADMIN / X-1